



Holiday Menu 2025

262-662-4201
info@bubbs.com



Holiday Hors d'oeuvres

Choice of 7: \$20/person | Choice of 10: \$25/person

Includes disposable black plates, forks and cocktail napkins

COLD APPETIZERS

Smoked Salmon Salad with Pita Chip
Avocado Chicken Salad Flat Bread with Craisins and Chives
Pimento Cheese Crostini with Shaved Capicola
Honey Sweetened Goat Cheese Flatbread
Italian Bruschetta
Candied Pork Belly BLT with Apricot Jam
Roasted Red Pepper Hummus Shooters with Fried Chickpeas and Extra Virgin Olive Oil
Seasonal Fruit Tray Display with Strawberry Greek Yogurt (GF)
Vegetable Display with both Grilled and Fresh Vegetables, House Dip (GF)
Antipasto Tray Display - Italian Meats, Cheeses, Accompaniments, Pita Chips and Crackers

HOT APPETIZERS

Beef or Chicken Meatballs - Swedish, BBQ, Bourbon Glazed, Gochujang (Sweet & Spicy)
Bacon Wrapped Water Chestnuts with Maple Soy Jus (GF)
Chimichurri Steak Kabobs (GF)
Sausage and Gouda Stuffed Mushrooms with Sun-dried Tomato, Garlic and Parsley (GF)
Bourbon Glazed Chicken Skewers with Pineapple (GF)
Mac n Cheese Bites with Spicy Pomodoro Dip

ASSORTED DESSERTS

Cookies, Cream Puffs, Eclairs (\$3.25/person)



Holiday Buffet

Choice of 2 Entrees: \$20.95/person

Choice of 3 Entrees: \$23.95/person

ENTREES

State Champion Beef Brisket (GF)
Traditional Beef Tips (GF)
Sliced Round of Beef with Bordelaise Sauce (GF)
Roast Loin of Pork with Rosemary-Brandy Demi-Glace (GF)
World Champion Pulled Pork Shoulder with Sauce (GF)
Sliced Baked Ham with Fire Roasted Apple Glaze (GF)
Chicken Scallopini with Sun-Dried Tomato Sauce (GF)
Herb Baked Chicken (GF)
Oven Roasted Cod with Lemon-Dill Beurre Blanc (GF)
Eggplant Lasagna with Italian Breaded Eggplant and Basil Marinara

All Entrees Include Dinner Rolls with Butter

ACCOMPANIMENTS (choice of 4)

Homestyle Mashed Potatoes (GF)
Garlic Mashed Potatoes (GF)
Parsley Buttered Red Potatoes (GF)
Vegetable Rice Pilaf (GF)
Traditional Mac 'n Cheese
Vegetable Blend of Orange and Yellow Carrots, Green Beans
and Red Peppers (GF)
Maple Glazed Baby Carrots (GF)
Seasonal Fruit Salad (GF)
Garden Salad (GF) with Two Dressing Selections
Vegetable Crudite Display with House Dip (GF)

ASSORTED DESSERTS

Cookies, Cream Puffs, Eclairs (\$3.25/person)



We understand that you have a variety of choices when it comes to catering, so allow us to say thank you from the bottom of our hearts for choosing All Occasions Catering.

Menus are based on a 65 person minimum. Guest counts fewer than 65 are subject to an upcharge.

Prices subject to a 22% event fee and local sales tax.

Buffets include disposable dinnerware, cutlery and napkins.

China and linen services available upon request.

All Occasions Catering 2025
